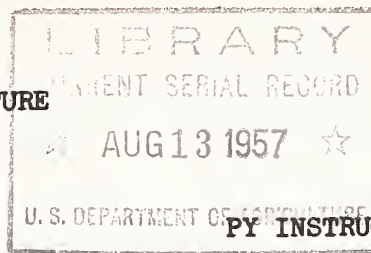


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UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Poultry Division
Washington 25, D. C.



ACTION BY: All Supervisors,
Poultry Inspectors,
and Graders of the Poultry Division
and managers of official plants

5/20/57
PY INSTRUCTION NO. 918-15

PROCEDURE FOR ASSURING PRODUCTION OF READY-TO-COOK POULTRY

I PURPOSE

This instruction is for the purpose of establishing procedures to assure that poultry processed under the supervision of this Division will meet "ready-to-cook" requirements.

II AUTHORITY

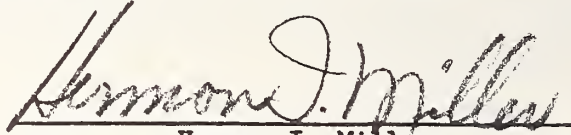
Authority for this Instruction is currently contained in Section 70.152 Evisceration, 70.15 Inspection in official plants, extent required, and in the definition of ready-to-cook poultry, Section 70.1. This Instruction shall remain in effect on the basis of authority which may be contained in any future regulations governing the inspection of poultry.

III PROCEDURE AND RESPONSIBILITY

It is the responsibility of both the inspector-in-charge and grader-in-charge, as set forth in Instruction AMS PY 918-5 dated 4/5/56, to make checks with sufficient frequency to determine that poultry which is presented for inspection is properly de-feathered and properly singed. It is the responsibility of the inspector-in-charge either directly or in cooperation with the official grader to assure himself that all products meet ready-to-cook requirements before they are placed in the chill vats. Any carcass which is incompletely de-feathered or incompletely singed, shall not be hung on the eviscerating line unless such line is properly staffed with pinning personnel and unless it is equipped with a satisfactory singer at a point on the line to assure complete singing of every carcass. It is management's responsibility to keep all improperly plucked or incompletely singed carcasses from being presented for inspection on the eviscerating line. Any carcass which is incompletely de-feathered or fails to meet the definition of ready-to-cook poultry in any respect, shall be removed at the end of the processing line by the grader or house inspector. Such poultry shall be reprocessed promptly to the extent necessary, including re-washing, so that it will meet ready-to-cook requirements. The official grader will not be expected to segregate incompletely processed products when grading on a double inspection line.

IV ACTION TO OBTAIN COMPLIANCE

It is management's responsibility to present only properly de-feathered and singed carcasses for inspection, and when failure to carry out this responsibility exists, it is the inspector's and grader's responsibility to bring the matter to management's attention. Inspectors and/or graders-in-charge must insist that plant management take such action as will correct operations and procedures so that carcasses will be prepared and presented for inspection and be processed to meet R-T-C requirements in accordance with the Regulations. The inspector and grader shall decline to inspect or grade poultry which is not processed in compliance with the Regulations and shall take such action as will insure that improperly processed poultry will not be packaged under labeling bearing the official U.S.D.A. marks.

A handwritten signature in dark ink, appearing to read "Hermon I. Miller", is written over a horizontal line.

Hermon I. Miller
Director, Poultry Division